

EPICUREAN EPISODES

Stormy's Spirits & Supper *A Family Dining Tradition*

Spring has finally arrived and The Dining Detectives decided to venture into the beautiful Sonoma County countryside. Our destination

that it is one of the oldest roadhouses in California. It originally opened in 1854 as the Big Valley House, a Hotel, Bar and Restaurant and was later known as the Lefebvre's

we ordered drinks and some wines by the glass to get us started. Carolyn Cramer was our server and her smile and love of Stormy's was contagious. We felt right at home for our Mother's Day Supper.

SUPPER

Supper at Stormy's is a full meal which includes Cramer's Clam Chowder, Garden Salad with House Dressing, Vegetable, Potato and French Bread to go along with your entrée. The menu has something for everyone in the family including a children's menu for those under 12. We all were able to find a favorite on the menu and were very happy with our choices. We loved the salad with Cramer's House Dressing. It was wonderful and accentuated the flavors in the fresh colorful salad made with local greens and vegetables. In fact, I think we should speak with Carolyn about selling her homemade dressing. The French bread



this sunny Mother's Day afternoon was Stormy's Spirits & Supper Restaurant a short 15 minute ride west from Downtown Petaluma on Bodega Avenue to Old Town Bloomfield.

The hills were green and the sheep and cows were lounging the day away. We soon arrived at Stormy's which was opened 43 years ago by Ellen 'Stormy' Cramer and is now run by her son Roger his wife Carolyn with the help of their daughter Taylor Marie. What makes Stormy's location so interesting is

Dessert at Stormy's



Hotel. Over the years it served travelers, potato farmers, ranchers and merchants.

Stormy's of today was recently renovated giving it a fresh look using the original old growth redwood "wide boards". The fireplace is surrounded by an entire wall of West County Stone. The large handsome wood Bar is the centerpiece of the restaurant with two open large dining areas. The building is a major piece of the rich history of the town of Bloomfield which at one time was a bustling with four hotels. In fact, Bloomfield was once called the "potato capital" of California and was known for The Big Valley Spud. The town was actually named for Dr. Frederick Gustavus Blume whose picture is prominently displayed on Stormy's menu. He was a German surgeon and later a merchant who came to California as part of a Whaling Expedition and is considered the founder of Bloomfield. He became famous as a California legislator, School Trustee, Postmaster and Justice of The Peace.

Speaking of the menu it was time for Supper and

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Stormy's Dining Room

delicious broccoli and carrots and the mashed potatoes were topped with red and green pieces of peppers. It was a hearty portion that filled the plate. The Rack of Lamb entrée was also a hearty

and a great choice and a noble alternative to the hearty meat dishes. It was tender and moist with a very fresh taste. We noted on the menu that it could be added to any entrée as well. We'd have it again at a moments notice.

As we lingered over our wine and drinks we couldn't decide if there was room for coffee and dessert. Carolyn offered us coffee and told us about the desserts and we just couldn't resist. Fresh piping hot coffee was served and our desserts came to the table looking lovely.

DESSERTS

Our first choice was a fresh Cheese Cake. It was creamy and moist and one of the best we've had in years. The Chocolate Mousse Cake was also very light and fresh tasting and is perfect for the chocolate lovers. Both are made locally for Stormy's. We asked who made the desserts but were unable to get "the scoop" on the creators so coming back for desserts is one more reason to return to Stormy's.



Rack of Lamb

was warm and fresh and we were off to great start.

ENTREES

Our choices for entrees included a beautiful house cut of Prime Rib with a light Au Jus and Creamed Horseradish. It was perfectly prepared rare as ordered. The vegetables which included

serving which came with mint jelly and the vegetables and potatoes as well. The excellent presentation matched the tender, juicy, moist and delicious taste. It was a big portion and others in our party loved it as well. The Lobster Tail came with drawn butter, vegetables and potatoes